2006 Army Worldwide Food Service Workshop

Policy and Doctrine Update

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Agenda

- Status and Use of Revised DA Pam 30-22
- Key future changes to AR/DA Pam 30-22
- Key Questions and DA Pam Guidance

Questions

1. How long should I keep these Food Program Records?
2. How do I get new products into my dining facility?
3. What do I do if I get bad subsistence?
4. Does ACES know that AR 735-5 has been updated?
5. How does this BDFA thing work?
6. Why Risk Management?
7. What is an Action Plan?

Status of Revised DA Pam 30-22

- Last year
- Staffing delays
- Working with editor
- Re-drawn forms
- Estimated publication 30 April 2006
- Effective 30 days after

Using the Revised DA Pam

- Electronic publishing only: www.usapa.army.mil
- Clean text changes
- Edition date/Summary of changes
- Access Forms through Army Publishing website
- Improvements
  - Figure links
  - Form links
  - Explanation of form usage
  - Figures at end of chapter

Key Future Changes to 30-22

- Incorporate MTSS Guidance
- CONOPS Morale Sustaining Events
  - Current policy in AR 30-22 para 3-44j
  - AOR request
  - Update CONOPS guidance in chapter 4 to authorize the following special events:
    - VIP or distinguished visitor visits
    - Semi-annual unit moral sustaining events
    - Monthly promotion and birthday events
    - Transfer of authority events

Key Future Changes to 30-22

- Incorporate JWOD guidance
  - Public Law (JWOD Act- 1938, rev 1971)
  - Federal Acquisition Regulations (FAR sup-part 8.7)
  - Presidential Committee designates items for NISH & NIB
  - 7700 items, 35 food, 15 affect garrison operations
  - List is updated periodically, www.jwod.gov
  - Closing the loop

Current JWOD Food Items

8915-00-228-1945	**Potatoes, White, Fresh**
8915-00-456-6111	**Potatoes, White, Fresh**
8920-00-782-6353	**Pancake Mix (PV)**
8920-00-823-7221	**Cake Mix (PV)**
8920-00-823-7223	**Cake Mix (PV)**
8920-00-NSH-0001	**Bakery Mix (PV)**
8920-01-250-9522	**Pancake Mix (PV)**
8950-01-079-6942	**Paprika, Ground (PV)**
8950-01-254-2691	**Garlic Powder (PV)**
8950-01-E60-5749	**Paprika, Ground (PV)**
8950-01-E60-5750	**Paprika, Ground (PV)**
8950-01-E60-5751	**Garlic Powder (PV)**
8950-01-E60-5752	**Garlic Powder (PV)**
8950-01-E60-5753	**Garlic Granulated (PV)**
8950-01-E60-5754	**Garlic Granulated (PV)**

Key Future Changes to 30-22

- Contracting Changes
  - FPM must lead the PWS development team
  - All areas of DA Prototype must be addressed in PWS, including:
    - Type of service
    - Contingency requirements for addition or reduction of service
    - Increases for mobilization/deployment/peak training loads
    - Number of facilities
    - Reduction of services upon demobilization
    - Termination
    - And more…
  - Installation garrison PWSs sent to ACES for approval prior to being advertised to commercial community

How long should I keep these Food Program Records?

DA Pam Guidance on Records Retention

AR 30-22 guidance

DA Pam 30-22 guidance

- Files (para 1-5)
  - "T" records
  - "K" records
    - "No longer needed for conducting business" defined:
    - Minimum 6 months active/inactive
    - One year active/inactive
      - (Projects, reviews, ration requests)
    - Six years
      - (Construction/Modernization projects)
- Deferred payment records

How do I get new products into my dining facility?

DA Pam New Product Guidance

<u>Steps to getting new items into DFAC (3-12 & App. I):</u>

1. Identify need
2. Check compatibility with menu standards, Item Description Guides (Appendix I), and BDFA
3. Contact Prime Vendor
4. Schedule a demo or demo with cutting
   a. Key similarities
   b. Key differences

DA Pam New Product Guidance

<u>Steps to getting new items into DFAC (Cont'd):</u>

5. Conduct cutting
    a. Blind
    b. Without vendors present
    c. Using DA 7456
    d. Then invite vendors back to discuss price and other variable (training, POS, etc)
6. Complete new item request form (DA 7457)

EVALUATION FORM

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

PRODUCT NAME	PRODUCT NUMBER/LETTER
BBQ Ribs	C

	UNACCEPTABLE		NEUTRAL		GREAT	
	1	2	3	4	5	6
APPEARANCE				X		
AROMA					X	
FLAVOR						X
TEXTURE			X			
OVERALL ACCEPTABILITY					X	

COMMENTS

Great taste, but the meat was a little tough.

DA Pam New Product Guidance

Steps to getting new items into DFAC (Cont'd):

5. Conduct cutting
    a. Blind
    b. Without vendors present
    c. Using DA 7456
    d. Then invite vendors back to discuss price and other variables (training, POS, etc)
6. Complete new item request form (DA 7457)

REQUEST TO STOCK NEW LINE ITEMS

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE *(YYYYMMDD)*	2. TO: ACCOUNT MANAGER, DSCP	3. PRIME VENDOR REPRESENTATIVE
20020701	JUAN ZUNIGA	STEVEN EDWARDS

4. REQUEST YOU STOCK THE FOLLOWING ITEM	5. ITEM IS FOR USE BY *(Installation(s))*
CHEESE, NON-DAIRY, PIZZA BLEND	FORT HUNTLEY

6. DSCP CATALOG NUMBER

8910-01-E59-XXXX

7. ITEM DESCRIPTION

a. MANUFACTURER	b. MANUFACTURER'S SKU IF KNOWN
VEGGIE SOLUTIONS	196-0403A

c. UNIT OF ISSUE	d. BRAND NAME
LB	SOYGOOD DAIRY FREE CHEESE

8. ESTIMATED WEEKLY USE *(Estimate number of cases. Estimate does not commit installation to purchasing this number of cases; is an estimate only.)*	9. WILL CATALOGING THIS ITEM RESULT IN REDUCING USAGE OF AN ITEM ALREADY IN YOUR CATALOG?
3 CASES (15 LBS/CASE)	[X] YES [ ] NO

10. IF YES, IDENTIFY THE STOCK NUMBER OF THE ITEM FOR WHICH USAGE WILL BE REDUCED	11. IF YES, PROVIDE THE ITEM DESCRIPTION
8910-01-E59-ZZZZ	CHEESE, MOZZARELLA WILSON DAIRY 199-1477 EA MIDWEST'S BEST MOZZARELLA

12. COMMENTS *(Include statement as to whether this stock number is required to support a commercial concept.)*

REQUEST INITIATED DUE TO SUFFICIENT DINER DEMAND FOR VEGAN/VEGETARIAN PIZZA.

13. REQUESTED BY *(Food Program Manager)*	14. DATE *(YYYYMMDD)*
DANTE EVANS	20020701

NOTE: Provide a copy of this request to both your DSCP and prime vendor account managers simultaneously to expedite stockage of the items desired.

DA Pam New Product Guidance

Steps to getting new items into DFAC (Cont'd):

7. Follow-up with Master Item File

8. Follow-up with Recipe Cards

9. Follow-up with usage

What do I do if I get bad subsistence?

DA Pam Guidance on Reporting Unsatisfactory Subsistence

- DD 1608 rescinded
- DA Pam 30-22 Appendix H
- DA 7589 (Garrison SPV)

SUBSISTENCE VENDOR CONTRACT DISCREPANCY REPORT

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. FROM	2. THRU	3. TO
HHC 7th SIG BN SFC Hugh Mungas Fort Defiance, VA	SSM Fort Defiance, VA	Subsistence Prime Vendor Office Defense Supply Center, Philadelphia

4. DATE PREPARED (YYYYDDMM)	5. DELIVERY DATE (YYYYDDMM)	6. NAME OF PRIME VENDOR
20060330	20060330	Richard's Fine Foods

7. DISCREPANCY	a. ITEM (s)	b. NSN(s)	c. VENDOR SKU #(s)
(1)	Corn, Whole Grain	8915-00-737-4110	VC 1234
(2)	Pork Loin Whole Boneless	8915-00-123-4567	MF 5678
(3)			
(4)			

d. NARRATIVE

(1) Requested 4 cases, delivery ticket indicated 4 cases, count revealed only 3 cases

(2) Requested 180 LBS of boneless pork loin. Vendor delivered 160 LBS of pork loin bone-in. I was not contacted and did not approve substitution. Bone-in requires a higher poundage to feed the same number of personnel, therefore I had to change menu to feed Soldiers.

*Delivery driver stated that the vendor could not return to Fort Defiance with a same day replacement for these items. He said that it was too far and time consuming.

**SSM Note: I contacted the customer rep and was told that redelivery was not possible. This problem was referred to the DSCP account manager via phone call 30 March.

8. REQUIRED INFORMATION		YES	NO
(1)	WAS THE SHIPMENT PARTIALLY OR COMPLETELY REJECTED?	X	
(2)	WAS VETERINARY INSPECTION REQUESTED?		X
(3)	WAS THE VENDOR CUSTOMER REPRESENTATIVE CONTACTED?	X	
(4)	IF CONTACTED DID RESPONSE CORRECT THE PROBLEM? (FPM)		X

9. PREPARER			
a. NAME	b. PHONE NUMBER	c. SIGNATURE	d. DATE (YYYYMMDD)
SFC Hugh Mungas	DSN 867-5309		20060330

10. FPM			
a. NAME	b. PHONE NUMBER	C. SIGNATURE	d. DATE (YYYYMMDD)
Ms. I.M. Small	DSN 555-5555		20060330

DA Pam Guidance on Reporting Unsatisfactory Subsistence

- DD 1608 rescinded
- DA 7589 (Garrison SPV)
- DA 7590 (Operational Rations)
  - Defective items
  - Soldier preferences

OPERATIONAL RATING QUALITY FEEDBACK

For use of this form; see DA PAM 30-22; the proponent agency is DCS, G4.

1. RATION REPORTED	2. RATION COMPONENT (specific item name)	3. RATION REPORTED	4. DATE (YYYYDDMM)
[ ] MRE [ ] UGR-H&S [X] UGR-A [ ] OTHER	Pork Chops	[ ] RATION WAS USED [X] FIELD TRAINING EXERCISE [ ] CONVOY [ ] RANGE TRAINING [ ] DEPLOYMENT [ ] STORAGE	20060330

5. EXPLANATION

There should be 50 Pork Chops in the box but there were only 46. Some Pork Chops were thin while others were normal thickness. The five Pork Chops on the top were dark and dry. I had to call the Vets to inspect and switch menus.

6. RECOMMENDATION

7. RATION WAS	8. TEMP WHEN EATEN	9. FIELD CONDITIONS
[ ] HEATED [ ] NOT HEATED	[ ] HOT [ ] WARM [ ] COLD	A. TEMPERATURE [ ] HOT [ ] COLD [ ] MODERATE B. HUMIDITY [ ] DRY [ ] NORMAL [ ] MUGGY [ ] MIST/FOG [ ] RAIN/SNOW C. TERRAIN [ ] DESERT [ ] SWAMP [ ] FOREST [ ] JUNGLE [ ] FLATLAND [ ] HILL [ ] MOUNTAIN

10. OVERALL OPINION OF OPERATION RATIONS

1	2	3	4	5	6	7	8	9
Dislike Extremely	Dislike Very Much	Dislike Moderately	Dislike Slightly	Neither	Like Slightly	Like Moderately	Like Very Much	Like Extremely

11. OVERALL OPINION OF THE TYPE OF RATION BEING REPORTED

1	2	3	4	5	6	7	8	9
Dislike Extremely	Dislike Very Much	Dislike Moderately	Dislike Slightly	Neither	Like Slightly	Like Moderately	Like Very Much	Like Extremely

12. DEMOGRAPHIC INFORMATION		13. PERSONAL INFORMATION
a. YEARS OF SERVICE	d. GENDER	a. NAME Janice Jones
b. RANK	e. MOS/AOC	b. TELEPHONE NUMBER DSN 867-5309
c. AGE		c. E-MAIL ADDRESS janice.jones@us.army.mil

DA FORM 7580, MAR 2006

APDVL00

OPERATIONAL RATING QUALITY FEEDBACK

For use of this form; see DA PAM 30-22; the proponent agency is DCS, G4.

1. RATION REPORTED	2. RATION COMPONENT (specific item name)	3. RATION REPORTED	4. DATE (YYYYDDMM)
[ ] MRE [ ] UGR-H&S [X] UGR-A [ ] OTHER	Module menu #14	[ ] RATION WAS USED [ ] DEPLOYMENT [X] FIELD TRAINING EXERCISE [ ] STORAGE [ ] CONVOY [ ] RANGE TRAINING	20060330

5. EXPLANATION

The Pork Chops in this meal are too small, dry, and tough to eat.

6. RECOMMENDATION

Buy larger Pork Chops an duse a different company or replace Pork Chops with BBQ Pork.

7. RATION WAS	8. TEMP WHEN EATEN	9. FIELD CONDITIONS
[X] HEATED [ ] NOT HEATED	[ ] HOT [X] WARM [ ] COLD	A. TEMPERATURE [ ] HOT [ ] COLD [X] MODERATE B. HUMIDITY [ ] DRY [X] NORMAL [ ] MUGGY [ ] MIST/FOG [ ] RAIN/SNOW C. TERRAIN [ ] DESERT [ ] SWAMP [ ] FOREST [ ] JUNGLE [X] FLATLAND [ ] HILL [ ] MOUNTAIN

10. OVERALL OPINION OF OPERATION RATIONS

1	2	3	4	5	6	7	8	9
Dislike Extremely	Dislike Very Much	Dislike Moderately	Dislike Slightly	Neither	Like Slightly X	Like Moderately	Like Very Much	Like Extremely

11. OVERALL OPINION OF THE TYPE OF RATION BEING REPORTED

1	2	3	4	5	6	7	8	9
Dislike Extremely	Dislike Very Much	Dislike Moderately X	Dislike Slightly	Neither	Like Slightly	Like Moderately	Like Very Much	Like Extremely

12. DEMOGRAPHIC INFORMATION		13. PERSONAL INFORMAITON
a. YEARS OF SERVICE 3	d. GENDER Male	a. NAME Joe Smith
b. RANK SPC	e. MOS/AOC 77W	b. TELEPHONE NUMBER DSN 555-555
c. AGE 24		c. E-MAIL ADDRESS joe.smith@us.army.mil

DA FORM 7590, MAR 2006

APDV1.00

Does ACES know that AR 735-5 has been updated?

DA Pam Guidance on Using AR 735-5

- AR 735-5 updated
- DA Form 4697 replaced by DD Form 200
- $500 threshold
- $4000 threshold

How does this BDFA thing work?

DA Pam BDFA Guidance

- Holiday Allowance Computation
- Meal Allocation

DA Pam BDFA Guidance

- Manual method to compute holiday BFDA
  - Basic Daily Food Allowance times the Holiday allowance: 25% = Holiday increase
  - Add Holiday increase to lunch portion of BDFA Holiday BDFA
  - $8.00 (BDFA) x .25 (25%) = $2.00
  - $3.20 (lunch BDFA) + $2.00= $5.20

DA Pam BDFA Guidance

BDFA breakdown by meal value

PRIMARY

- 20% Breakfast
- 40% Lunch
- 40% Dinner
- 45% Brunch
- 55% Supper

SECONDARY

- 30% Breakfast
- 40% Lunch
- 30% Dinner
- 45% Brunch
- 55% Supper

Why Risk Management?

DA Guidance on Risk Management

<u>Revised Key Points:</u>

Cooking

Hot/Cold Holding

<u>Responsible Personnel:</u>

Food Operations Sergeant

Shift Leader

Cook Personnel

DA Guidance on Risk Management

<u>Monitoring Requirements</u>

<u>Cooking</u>

Breakfast -- 4 hot items

Lunch/Dinner 3 entrée items

Brunch/Supper 3 other hot items

All leftover items must attain an internal temperature of 165 F

DA Guidance on Risk Management

Monitoring Requirements

Hot Serving

Breakfast – 4 items + 1 self service item

Lunch/Dinner
Brunch/Supper

- 2 entrée items
- 1 starch/1 vegetable
- 2 self-service items

Check the same items throughout the meal
Check the items prior to opening the meal
Check every 30 minutes

DA Guidance on Risk Management

Monitoring Requirements

Cold Serving

Breakfast/Lunch/Dinner
Brunch/Supper
3 items

*Items monitored should be from the following stations:

-Salad Bar
-Sandwich Bar
-Cold Bar {Self-service}
-Dessert Refrigerator
-Condiment Station {Refrigerated}

DA Guidance on Risk Management

Risk Management Finalization:

- TB Med 530 (DA 5161)
- Preventative Medicine (PM)
- FPM
- Action Plan

COMPREHENSIVE FOOD ESTABLISHMENT INSPECTION

For use of this form, see TB MED 530; the proponent agency is the OTSG.

1. ESTABLISHMENT NAME	2. BUILDING NO.	3. ESTABLISHMENT ADDRESS *(Include Installation and MACOM)*

4. PERSON-IN-CHARGE	5. COPY REPORT FURNISHED TO

6. TYPE OF ESTABLISHMENT

- ☐ 1. Troop Dining Facility
- ☐ 2. Cafeteria
- ☐ 3. Snack Bar
- ☐ 4. Hospital Dining Facility
- ☐ 5. Club
- ☐ 6. Other *(specify)*

7. RATING

- ☐ 1. Excellent
- ☐ 2. Satisfactory
- ☐ 3. Unsatisfactory
- ☐ 4. Other *(specify)*

8. PURPOSE

- ☐ 1. Initial
- ☐ 2. Routine
- ☐ 3. Follow-Up
- ☐ 4. Other *(specify)*

9. DURATION OF INSPECTION *(Minutes)*

10. STANDARDS/REQUIREMENTS *(Indicate all that have not been met.) (Paragraphs of TB MED 530 that explain each requirement are listed on page 2.)*

DESCRIPTION	PTS
FOOD	
*1 Approved source, sound condition, no evidence of spoilage	5
2 Original container, properly labeled	1
FOOD PROTECTION	
*3 PHF meets time/temperature requirements during storage, preparation, display, service, transport, and leftover	5
*4 Equipment to maintain product temperatures	4
5 Thermometers provided, must be conspicuous and accurate	1
*6 Proper tempering/thawing of PHF	4
*7 PHF offered for self-service, not re-served	3
8 Food protected during storage, preparation, display, service, and transport	2
9 Handling of food/ice minimized	2
10 In use, food/ice utensils properly stored	1
PERSONNEL	
11 Training program/records available	1
12 Person-in-charge certified	3
*13 No evidence of communicable diseases; skin infections, cuts, burns	5
*14 Hands washed and clean, good hygiene practices	5
15 Clean work garments; hair restraints; no unauthorized jewelry, watches	2
FOOD EQUIPMENT AND UTENSILS	
*16 Food/ice contact surfaces are non-toxic, properly designed, constructed, installed, located, and maintained	3
17 Non-food contact surfaces properly designed, constructed, installed, located, and maintained	2
18 Warewashing machine properly designed, constructed, installed, located, and maintained	2
*19 Accurate temperature measuring devices and chemical test kits provided/used	3
20 Utensils pre-flushed, scraped, soaked	1

DESCRIPTION	PTS
FOOD EQUIPMENT AND UTENSILS *(cont'd)*	
21 Wash and rinse water clean and proper temperature	2
*22 Sanitization rinse is clean and at correct temperature, concentration, exposure time, and pressure	5
23 Wiping cloths: clean, restricted in use, stored in sanitizing solution	1
*24 Food contact surfaces of equipment and utensils: clean, sanitized between uses, free of abrasives/ detergents	4
25 Non-food contact surfaces of equipment and utensils clean	1
26 Proper storage; handling of clean, sanitized equipment and utensils	2
27 Single-service items: not reused, properly stored, and dispensed	2
WATER	
*28 Safe approved sources, adequate hot and cold water, adequate pressure	4
SEWAGE	
*29 Adequate sewage and liquid waste disposal	4
PLUMBING	
30 Installed, maintained properly	1
*31 No cross-connection, potential back siphonage, backflow	5
TOILET AND LAVATORY FACILITIES	
32 Adequate number, convenient, accessible, designed and installed properly	3
33 Toilet rooms enclosed with self-closing doors; in good repair; adequate handwashing and drying; waste receptacles	3
GARBAGE AND REFUSE DISPOSAL	
34 Containers or receptacles covered, adequate number, vermin-proof, emptied frequently, clean	3

DESCRIPTION	PTS
GARBAGE AND REFUSE DISPOSAL *(cont'd)*	
35 Outside storage area properly constructed, clean; adequate container washing facilities	1
INSECT, RODENT, OTHER ANIMAL CONTROL	
*36 No evidence of insects/rodents or other unauthorized animals	4
FLOORS, WALLS, AND CEILINGS	
37 Floors: in good repair, proper drainage, proper construction and materials, durable floor covering, dustless cleaning methods used	2
38 Walls, ceilings, attached equipment: constructed properly, in good repair, clean surfaces, dustless cleaning methods used	1
LIGHTING	
39 Lighting adequate, fixtures shielded, protected	1
VENTILATION	
40 Rooms and equipment vented as required	1
*41 Filters and grease extracting equipment clean and properly installed	4
DRESSING ROOMS/AREAS	
42 Clean, lockers provided, convenient location, used	1
OTHER OPERATIONS	
*43 Necessary toxic items properly stored, labeled, used	4
44 Premises: maintained free of litter, no unnecessary articles or equipment, maintenance equipment properly stored, authorized personnel only	1
45 Clean/soiled linen properly stored	1
46 Complete separation of food operations from living/sleeping quarters, laundry	1
47 Other *(specify)*	1
RATING SCORE IF USED 48 *(Sum 1-47; subtract from 118)*	
FOLLOW-UP 49 Yes ☐ 50 No ☐	

*Critical deficiencies requiring immediate correction - Use DA Form 5161-1-R for additional remarks.

11. NAME AND SIGNATURE OF INSPECTOR	12. TIME OF INSPECTION	13. DATE OF INSPECTION *(YYYYMMDD)*

14. NAME AND SIGNATURE OF PERSON-IN-CHARGE	15. DATE RECEIVED *(YYYYMMDD)*

2 Exc DA Sig Sig 1 1

September 14, Subsistence

RISK MANAGEMENT DATA LOG - HOT OR COLD SERVING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)	2. MEAL
20060330	☐ BREAKFAST ☒ LUNCH ☐ DINNER ☐ OTHER _____

PROCESS: HOT OR COLD SERVING

CATEGORY: 1 (*hot > 140F*) 2 (*cold holding < 40F*)

3a. MONITORED BY	3c. UNIT
SSG Piggott	49th STB DFAC: 8400 Fort Lee, VA
3b. TITLE Shift Leader	

4. FOOD/MENU ITEM AND CATEGORY	5. LOCATION	6. TIME	7. TEMP (F)	8. CORRECTIVE ACTION *Mandatory for noncompliance*
Ambient Temp	Reach in #1	1115	38	
CAT: 6				
Ambient Temp	Reach in #2	1118	38	
CAT: 6				
Macaroni Salad	Reach in #2	1120	52	Place in ice bath for rapid cooling
		1135	37	
CAT: 5				
Ambient Temp	Walk-in refer	1125	39	OK within +/- 2 F
CAT: 6				
Macaroni Salad	Salad Bar #1	1138	37	
		1210	40	
		1230	44	Discard after meal (1330)
CAT: 5				Adjust salad bar temperature down
Potato Salad	Salad Bar #1	1138	40	
		1200	44	Dicard after meal (1330)
		1230	47	Call in work order to adjust salad bar temp
CAT: 5		1335		Work order #QAF01512J
Fruit Cocktail	Salad Bar #2	1142	40	
		1205	40	
		1235	42	Self-service; discard after meal (1330)
CAT: 5				

Record follow up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. *(Establish an SOP for monitoring interval.)*

RISK MANAGEMENT DATA LOG - COOKING

For use of this form, see DA PAM 3022; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD): 20060330

2. MEAL: ☐ BREAKFAST ☒ LUNCH ☐ DINNER ☐ OTHER _____

PROCESS: COOKING AND/OR REHEATING LEFTOVERS

CATEGORY: 1 (> 145F) 2 (> 155F) 3 (> 165F)

3a. MONITORED BY: SSG Piggott

3b. TITLE: Shift Leader

3c. UNIT: 49th STB, DFAC: 8400, Fort Lee, VA

4. FOOD/MENU ITEM AND CATEGORY	5. EQUIPMENT NAME	6. TIME	7. INTERNAL TEMP (F)	8. CORRECTIVE ACTION *Mandatory for noncompliance*		9. COMMENTS
				CONTINUE COOKING	RECHECK OF TEMP	
Roast Pork	Combi Oven #1	1100	138	☒		Re-check temp in 10 minutes; continue to monitor every 10 minutes until 155F is achieved.
		1115	152	☒	☒	
		1125	158		☒	
CAT: 2						
Leftover Chili with Beef	Range	1105	162	☒		Re-check temp in 10 minutes
		1115	168		☒	
CAT: 3						
Chicken Noodle Soup	Steam Kettle	1105	168			
CAT: 3						
Steamed Rice	Combi Oven #2	1120	170			
CAT: 1						
Grilled Hamburger	Griddle, Short Order #1	1130	160			
CAT: 2						
Chicken Nuggets	Deep Fat Fryer	1133	182			
CAT: 3						

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow up temperature.

What is an Action Plan?

DA Pam Action Plan Guidance

- Format for an Action Plan
  - Evaluation
  - Observation
    - Problem
    - Regulatory Guidance
    - Action Required
- Commander's Guide

DA Pam Action Plan Guidance

Drafting the Action Plan

- Commander and food advisor/supervisor
- Issue Analysis
  - Prioritize issues
    - Time vs. Volume
    - Follow-up
    - Accomplishable
  - Address individually
  - Three paragraph format
- Explained in writing and vocally

Questions

- ✓ How long should I keep these Food Program Records?
- ✓ How do I get new products into my dining facility?
- ✓ What do I do if I get bad subsistence?
- ✓ Does ACES know that AR 735-5 has been updated?
- ✓ How does this BDFA thing work?
- ✓ Why Risk Management?
- ✓ What is an Action Plan?

Questions?

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